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NL-3130 AC Vlaardingen(NL)(54) **Fatty composition.**

(57) The present invention is concerned with a fatty composition containing more than 50 wt.% fat, comprising, calculated by weight of fat:

- (a) 0.5 to 40 % unrefined olive oil;
- (b) 5 to 80 % polyol fatty acid polyesters; and optionally
- (c) less than 94.5 % refined triglyceride oil.

The fatty compositions according to the invention were found to have a mouthfeel that is very much alike that of olive oil. Furthermore, surprisingly, the long aftertaste, which is characteristic of olive oil based salad oils, is also observed for the combination of polyol fatty acid polyesters and unrefined olive oil.

Another aspect of the present invention is the use of polyol fatty acid polyesters as a replacement for refined olive oil in olive oil based fatty compositions which contain from 0.5 to 40% of unrefined olive oil.

Yet another aspect of the present invention is

the use of a fatty composition according to the invention described hereinbefore as a salad oil.

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EUROPEAN SEARCH REPORT

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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
Y	US-A-3 600 186 (F.H. MATTSON et al.) * Claim 1; column 6, lines 44-62; column 8, example 1 *	1,10	A 23 D 9/00 A 23 L 1/24
A	---	2-9	
Y	PATENT ABSTRACTS OF JAPAN, vol. 4, no. 151 (C-28)[633], 23rd October 1980; & JP-A-55 096 075 (AJINOMOTO CO. INC.) 21-07-1980 * Abstract *	1,10	
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A	IDEM	5-8	
E	EP-A-0 375 239 (THE PROCTER & GAMBLE CO.) * Claims 1,5-7; page 6, lines 1-2 *	1,9,10	
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A	US-A-3 963 699 (G.P. RIZZI et al.) * Column 8, example IV *	1-10	
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A	US-A-4 005 196 (R.J. JANDACEK et al.) * Claim 1; column 12, line 18 *	1	
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A	US-A-4 508 746 (D.J. HAMM) * Column 9, table 1; column 10, lines 48-53 *	1-10	TECHNICAL FIELDS SEARCHED (Int. Cl.5) A 23 D A 23 L
The present search report has been drawn up for all claims			
Place of search		Date of completion of search	Examiner
The Hague		29 May 91	DEKEIREL M.J.
CATEGORY OF CITED DOCUMENTS X: particularly relevant if taken alone Y: particularly relevant if combined with another document of the same category A: technological background O: non-written disclosure P: intermediate document T: theory or principle underlying the invention E: earlier patent document, but published on, or after the filing date D: document cited in the application L: document cited for other reasons &: member of the same patent family, corresponding document			